

L'ATELIER
TRITON
RESTAURANT

CHRISTMAS EVE GALADINNER MENU
de chef Tomáš Horák

Glass of Kir Royal

Amuse-bouche, French butter

1. Duart wild salmon / avocado-vanilla / coarse-grained mustard / shallots / dark truffles / radish / dill / macadami
Pinot Gris, Marches de Bretagne, Val de Loire, France (0,1 l)
2. Beluga lentils - koji /Crème Fraiche - macaroni/smoked sea eel/pear/ tarragon
3. Double consommé / almond gnocchi / figs / nuts / vegetables
4. Beef Wagyu / caviar Imperial / violet cauliflower / mushrooms in brine
Les Mattes, Lanquedoc, France (0,1 l)
5. Golden Trout / broccoli / marinated crayfish / spinach / lemon espuma / caviar / turmeric sauce
Sauvignon, Sliding Hill, New Zealand (0,1 l)
6. Slow-roasted deer fillet in gingerbread crust/
cassis jue-jam / cranberries / cinnamon puree / coffee-shallots
Tinto Pesquera, Crianza, Spain (0,1l)
7. Chestnut - pear dessert/vanilla/almond gel/ice cream egg liqueur/blackberries
Sauternes, Chateau de Rolland, Bordeaux, France (0,05l)

Coffee or Tea

MENU 7 courses = 2 572,- CZK/ 98,- EUR/person

MENU 7 courses incl. aperitif, wine pairing & coffee/tea = 3 806,- CZK/145,- EUR/person

Information about the allergens contained in the food will be provided by staff on request.

RESERVATIONS: +420 221 081 218, **Web:** www.tritonrestaurant.cz

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